



Menu #1

***Choice of two***

**Madrid Platter**

Cured meats, port mustard, Manchego, caper berries

**Spanish Olives and Toasted Almonds**

Citrus marinated olives, coriander spiced almonds

**Cheap dates**

Medjool dates wrapped in bacon, grilled eggplant, red onion

***Choice of three***

**Queso Azul**

Fallen Valdeon blue cheese soufflé, seasonal fruit compota, port wine syrup

**Green Beans and Harissa**

Pan roasted green beans and tomatoes, pinenuts, harissa

**Wild Mushrooms & Jamon**

Sauteed seasonal mushrooms, Serrano ham and Xeres reduction

**Ensalada Verde**

Organic mixed greens, tomato, grilled hearts of palm, lemon-pumpkin seed vinaigrette

**Croquetas de Papas**

Crispy horseradish-potato croquettes, smoked tomato jam, Cotija cheese

***Choice of two***

**Gambas Picantes**

Chipotle tiger prawns, roasted corn-coconut galletas, pumpkin seed-cilantro pipien

**Puerco Asado**

Marinated grilled pork loin, hot berry compota, roasted corn and mashed yams

**Grilled Tuna**

Marinated Albacore, red grape and tomatillo relish, sautéed pea vines

**Bistec a la Parilla**

Grilled beef tenderloin, black bean pate, Yukon Gold potatoes, truffle jus

***Choice of two desserts***

**\$35 per person**

**\*Minimum of Ten People in Party**

**\*All Food Served Family Style**

**\*Total Does Not Include Tax and 18% Gratuity**